

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Patent Application of

THORSØE ET AL. Atty. Ref.: 550-730
Serial No. 10/568,498 Group: 1761
Filed: February 16, 2006 Examiner: To be assigned
For: PROCESS FOR PREPARING A FOOD PRODUCT USING
DEPOLYMERISED PECTIN AS STABILISER

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Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

July 14, 2006

Sir:

INFORMATION DISCLOSURE STATEMENT

- 1. **PTO-1449 Pursuant to 37 CFR 1.97(b)**
[within 3 months of filing or prior to 1st Office Action on the merits]
N/C
- 2.(a) **Statement Pursuant to 37 CFR 1.97©**
[before Final Office Action or Allowance (requires Rule 97(e)
Statement or Rule 17(p) fee)] N/C
- 2 .(b) **Fee Payment Pursuant to 37 CFR 1.97©**
[before Final Office Action or Allowance (requires Rule 97(e)
Statement or Rule 17(p) fee)] \$180.00
- 3. **Pursuant to 37 CFR 1.97(d)**
[after Final Office Action or Allowance (requires Rule 97(e)
Statement and Rule 17(p) fee), but before final fee payment]
\$180.00

The following are submitted in the above-identified application in compliance with
37 C.F.R. §§ 1.97 and 1.98:

4. A list of documents on Form PTO-1449 together with copies of each identified document and a translation or a concise explanation of each non-English language document (such as a Search Report) is enclosed herewith.

This paper is submitted in accordance with:

5. 37 CFR 1.97(b): [within 3 months of filing or prior to 1st Office Action]

6. 37 CFR 1.97©: [before Final Office Action or Allowance, whichever is earlier]; and

a) The required Statement made in item 8 below; or

b) The \$180.00 fee specified in 37 CFR §1.17(p) for submission of this Information Disclosure Statement is authorized in item 9 below.

7. 37 CFR §1.97(d): [after Final Office Action or Allowance (requires Rule 97(e) Statement and Rule 17(p) fee), but before final fee payment]; and

a) The fee (\$180.00) required by 37 CFR §1.17(p) is submitted herewith; and

b) The required Statement is stated in item 8 below.

8. Statement under 37 CFR 1.97(e)

a) The undersigned attorney of record hereby certifies under 37 C.F.R. §1.97(e) that each item of information contained in this Information Disclosure Statement was first cited in a communication from a foreign patent office in a counterpart foreign application not more than three months prior to the filing of this Information Disclosure Statement (each item contained in this IDS was the first citation of that item by a foreign patent office in a counterpart foreign application which occurred no more than three months prior to the filing of this IDS); or

b) No item of information contained in this Information Disclosure Statement was cited in a communication from a foreign patent office in a counterpart foreign application, and, to the knowledge of the person signing this Statement, after making reasonable inquiry, no item of information contained in this Statement was known to any individual designated in 37 CFR §1.56© more than three months prior to the filing of this Information Disclosure Statement.

9. Please charge all deficiency fees associated with the submission of this Information Disclosure Statement and any other fees applicable to this application to Deposit Account No. 14-1140. An original and one (1) copy of this document are enclosed.

Respectfully submitted,
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INFORMATION DISCLOSURE CITATION		ATTY. DOCKET NO. 550-730 APPLICANT	SERIAL NO. 10/568,498			
THORSØE ET AL.						
(Use several sheets if necessary)		FILING DATE February 16, 2006	GROUP 1761			
U.S. PATENT DOCUMENTS						
*EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
5	4,391,830	07/1983	Gudnason et al			
6	6,143,337	11/2000	Fishman et al			
7	5,690,975	11/1997	Akahoshi et al			
8	5,607,714	03/1997	Connolly			
9	5,498,702	03/1996	Mitchell et al			
10	4,672,034	06/1987	Rombouts et al			
FOREIGN PATENT DOCUMENTS						
DOCUMENT	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES	NO
2 WO 97/03574	02/1997	WIPO				
OTHER DOCUMENTS (including Author, Title, Date, Pertinent pages, etc.)						
1 Yamaguchi et al, Biosci. Biotech. Biochem., 58(4), 1994, 679-682						
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*Examiner

Date Considered

Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to application.

Form PTO-FB-A826 (Also PTO-1440)

INFORMATION DISCLOSURE CITATION		ATTY. DOCKET NO. 550-730 APPLICANT	SERIAL NO. 10/568,498			
		THORSØE ET AL.				
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U.S. PATENT DOCUMENTS						
*EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
FOREIGN PATENT DOCUMENTS						
			TRANSLATION			
DOCUMENT	DATE	COUNTRY	CLASS	SUBCLASS	YES	NO
31 GB 2 314 564	01/1998	Great Britain				
32 GB 2 311 024 A	09/1997	Great Britain				
33 FR 2 789 267	02/1999	France				
35 EP 0 958 746 B1	03/2003	Europe				
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21 Michel et al, Journal of Food Science, Vol. 50 (1985) 1499-1502						
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*Examiner

Date Considered

Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 600; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

Form PTO-FB-A828 (Also PTO-1449)

Examination

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Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to application.

Form PTO-FB-AB2D (Also PTO-144B)